

CHAMPAGNE

	<i>Glass 125ml</i>	<i>Bottle</i>	<i>Magnum</i>
Veuve Clicquot Yellow Label	18	95	190

This cuvée is the result of blending of grapes from as many as 50 to 60 different crus, and is composed of up to 45% reserve wines. The Pinot Noir predominance provides its strength, while Chardonnay provides its freshness and a touch of Meunier its fruitiness. The ageing on lees during a minimum of 3 years enhances its aromatic richness and silky texture.

Veuve Clicquot Rosé	22	120	240
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The result of blending of grapes from as many as 50 to 60 different crus, and is composed of up to 45% reserve wines. The cuvée, based on the traditional Yellow Label blend and completed with Pinot Noir red wine, reveals red fruit aromas, gourmandise and strength.

Veuve Clicquot Vintage 2012	28	150	
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The expression of a prodigious harvest, despite an extremely challenging climate throughout the year. Introduced in 2019, Vintage Brut 2012 is Veuve Clicquot's 66th vintage Champagne release.

Veuve Clicquot La Grande Dame 2015	45	220	
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An exceptional sunny vintage for a wine full of tension and elegance. It reveals this great wine's verticality thanks to the Pinot Noirs harvested from the historical crus.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT

Veuve Clicquot

TASTING FLIGHTS

3x50ml

The Discovery 28

Veuve Clicquot Yellow Label, Brut Rosé, Vintage 2012

The Elevation 33

Veuve Clicquot Brut Yellow Label, Brut Rosé,
La Grande Dame 2015

CHAMPAGNE COCKTAILS

*Glass
125ml*

Agrumes 75 18

Inspiration: A twist on the classic French 75 reimagined with the complexity of Mediterranean citrus sorbetto. A blend of fresh Mediterranean citrus juices, sugar syrup, Italicus Bergamot and Acqua di Cedro liqueur topped with Veuve Clicquot Yellow Label Brut.

Reims Spritz 20

Inspiration: Complimenting the flavour profile of Veuve Clicquot Rosé with a blend of berries and botanicals, creating a delicious spritz to enjoy alfresco. A refreshing combination of Veuve Clicquot Rosé, Amaro Santoni, Mancino Bianco vermouth and our homemade French berry cordial.

Veuve Clicquot

TERRASSE ENSOLEILLÉE MENU

Rock oysters

Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar (136 kcal) 14

or

Available in servings of three and six (185 kcal/342 kcal) 15/28
served with Veuve Clicquot mignonette

Seafood platter (655 kcal) 36

- Two oysters dressed in Veuve Clicquot, green tabasco, basil oil and Oscietra caviar

- Four tiger prawns with cayenne pepper mayonnaise

- Cornish crab dressed in chilli and lemon

Steak tartare 16

with cured egg yolk, lime, Dijon mustard, Parmesan and pane carasau (394 kcal)

Green beans salad 14

with Datterino tomatoes, aged balsamic vinegar and goat's cheese (504 kcal)

Grilled caramelised peach and mesclun salad 9

with clementine dressing and shaved pecorino (182 kcal)

King prawn linguine 24

with spinach, garlic, Amalfi lemon, white wine and mascarpone (701 kcal)

Gnocchi 16

with San Marzano tomatoes and basil v (332 kcal)

Sunshine burger 20

with avocado, pico de gallo, cheese glaze, crispy bacon and sunny-side up fried egg (1681 kcal)

Desserts

Passion fruit brûlée 11

with roasted pineapple, mango, chilli salsa, coconut and lime sorbet (466 kcal)

Veuve Clicquot sorbet 8

infused with strawberries and Champagne for 48 hours (62 kcal)

Veuve Clicquot